

DERWENT-ACC-NO: 2002-575193

DERWENT-WEEK: 200611

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TITLE: Protein hydrolysate, used for producing
cosmetics, adhesive, surfactant, detergent, food or
supplement, body cleanser, leather polish, building material,
filler, builder or coating, is obtained by continuous
enzymatic hydrolysis in extruder

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PRIORITY-DATA: 2000DE-1054516 (November 3, 2000)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE
WO 0236801 A2	May 10, 2002	DE
AU 200215037 A	May 15, 2002	EN
DE 10054516 A1	May 16, 2002	DE
AU 2002215037 A8	October 13, 2005	EN

DESIGNATED-STATES: AU BG BR BY CA CN CZ DZ HU ID IL IN JP KR MX NO NZ
PL RO RU
SG SI SK UA US UZ VN YU ZA AT BE CH CY DE DK ES FI FR GB GR IE IT LU
MC NL PT
SE TR

APPLICATION-DATA:

PUB-NO	APPL-DESCRIPTOR	APPL-NO
APPL-DATE		
WO2002036801A2	N/A	2001WO-EP12461
October 27, 2001		
DE 10054516A1	N/A	2000DE-1054516
November 3, 2000		
AU 200215037A	N/A	2002AU-015037
October 27, 2001		
AU2002215037A8	Based on	2002AU-215037
October 27, 2001		

INT-CL-CURRENT:

TYPE	IPC	DATE
CIPS	A23J3/26	20060101
CIPS	A23L1/305	20060101
CIPS	A61K8/65	20060101
CIPS	A61Q19/00	20060101
CIPS	A61Q19/10	20060101
CIPS	C11D1/32	20060101
CIPS	C12P21/06	20060101

ABSTRACTED-PUB-NO: WO 0236801 A2

BASIC-ABSTRACT:

NOVELTY - Protein hydrolysates, obtained by continuous enzymatic hydrolysis of a proteinaceous substrate in an extruder, are claimed.

DESCRIPTION - INDEPENDENT CLAIMS are also included for the following:

- (1) production of a protein hydrolysate in this way;
- (2) cosmetics, adhesives, laundry detergents, foods, food supplements, leather polishes, building materials, surfactants, fillers, builders and coating agents containing the protein hydrolysate(s).

USE - The protein hydrolysates are used in the production of cosmetics, adhesives, surfactants, laundry detergents, foods, food supplements, detergents, body cleansers, leather polishes, building materials, fillers, builders and coating agents (all claimed).

ADVANTAGE - Protein hydrolysates are often obtained from vegetable or animal waste. Although there are no problems in processing vegetable proteins or animal proteins containing collagen, it is difficult to process animal keratinous waste, e.g. wool, feathers, hooves, horns etc. One existing method of hydrolysis destroys part of the amino-acids and impairs the quality of the hydrolysate, whilst another not only causes irreversible destruction of

amino-acids but also results in the formation of artificial toxic amino-acids, e.g. lanthionine or lysinoalanine. An existing enzymatic method is slow and not suitable for continuous operation. The present process is suitable for hydrolysis of keratinous materials and gives hydrolysates suitable for a range of products containing substantially no toxic constituents. It operates continuously and is quick.

EQUIVALENT-ABSTRACTS:

BIOTECHNOLOGY

Preferred Process: The substrate is a natural proteinaceous product, preferably with a water content of 5-99 wt.%, especially a substrate containing keratin.

Hydrolysis is carried out at 20-95degreesC, preferably in the presence of a reducing agent, with a residence time of 1-60 minutes in the extruder.

Preferred Enzymes: The enzyme is Batinase (RTM), Proleather (RTM), Protease L 660 (RTM), Esperase (RTM), Alcalase (RTM), Savinase (RTM) and/or Purafect 4000 L (RTM).

Hydrolysis was carried out in a twin screw extruder with the temperature profile 30-50-60-60-60-60degreesC and a residence time of about 3 minutes. Tests were carried out with (A, B, C) one or (D, E) 2 passes through the extruder. The extruder was charged with chicken feathers and, downstream from these, (A) no reducing agent or enzyme, (B) 10 wt.% reducing agent (sodium sulfide), (C) 5 wt.% sodium sulfide + 10 wt.% protease (Savinase RTM) or (D) 5, (E) 10 wt.% sodium sulfide in the first pass and (D, E) 10 wt.% protease in the second pass, all with respect to the feathers. The solubility of the product in an ethanol/water mixture (20/80 volume ratio) at 20degreesC with respect to total protein in the starting material was (A) 1.9, (B) 13, (C) 56, (D) 27, (E)

77%.

TITLE-TERMS: PROTEIN HYDROLYSATE PRODUCE COSMETIC ADHESIVE SURFACTANT
DETERGENT

FOOD SUPPLEMENT BODY CLEAN LEATHER POLISH BUILD MATERIAL
FILL

COATING OBTAIN CONTINUOUS ENZYME HYDROLYSIS EXTRUDE

DERWENT-CLASS: A11 A35 D13 D16 D21 D25 G02 G03

CPI-CODES: A03-C01; A11-C03; D03-H; D05-A02; D05-C; D05-C13; D08-B;
G02-A02A;

G02-C; G03-B02A;

ENHANCED-POLYMER-INDEXING:

Polymer Index [1.1]

018 ; G3725 G3714 P0599 D01 F70; M9999 M2391;

Polymer Index [1.2]

018 ; ND01; Q9999 Q6644*R; Q9999 Q7045 Q7034; Q9999 Q9176
Q9165;

Q9999 Q9187 Q9165; Q9999 Q7589*R; Q9999 Q6826*R; Q9999
Q7114*R;

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: 2002-162846